ATTACHMENT A
Remarks

Claims 1-5 stand pending in the present application. By this Amendment, Applicant has amended claims 1-5. Applicant respectfully submits that the present application is in condition for allowance based on the discussion which follows.

As an initial point, Applicant respectfully notes that the last name of the inventor is SIMONSEN as was previously noted in the Request for a Corrected Filing Receipt, filed on August 15, 2005. Applicant respectfully requests that this correction is made.

Claims 1-5 were rejected under 35 U.S.C. § 112, second paragraph. By this Amendment, Applicant has amended claims 1-5 to be in a more conventional U.S. claim form, in which claims 1-4 are method claims and claim 5 is a product-by-process claim. Applicant respectfully submits that the amendments to the claims obviate the rejection to the claims under 35 U.S.C. § 112, second paragraph.

Referring specifically to the amendments to claim 1, they now affirmatively recite process steps in a method for producing gelatin. Accordingly, claim 1 now more clearly recites the claimed process.

With regard to the continuous defatting process of claim 2 dependent from claim 1, claim 1 (currently amended) now affirmatively recites defatting of the rind using steam or hot water, and thus a general process of defatting the rind. Claim 2 further recites that the defatting of the rind is a continuous process.

Based on the foregoing, Applicant respectfully submits that the claims as amended are not indefinite and fully comply with the requirements of 35 U.S.C. § 112, second paragraph.

Claims 1-5 were rejected under 35 U.S.C. § 102(b) and § 103(a) in view of Haack et al. (hereinafter Haack).

Contrary to the Examiner's allegation, the present method is not anticipated or obvious in view of Haack. The present method is directed to a novel and non-obvious method for producing gelatin comprising chopping or cutting a rind, defatting the rind using steam or hot water, hydrolyzing the defatted rind using an acid, neutralizing the acid and extracting the neutralized hydrolyzed rind material with water to form the gelatin product.

The present method results in an unexpectedly high yield, superior quality and more uniform gelatin product which would not have been obvious in view of Haack. For example, using the present novel method, the yield of defatted rind is around 75% which in turn, provides a higher yield of gelatin product.

Haack is directed to a process for forming gelatin from pork rinds which are defatted mechanically. The Haack process results in a yield of defatted rind of about 60%. Further, Haack teaches hydrolyzing pork rinds which contain a sufficient amount of fat due to the mechanical process it uses to mechanically defatten its rinds. As a result, the mechanically defattened rind is difficult to hydrolyze with an acid.

The present method is distinguishable from Haack in that the present method uses steam or hot water for defatting the rind, which results in a more complete removal of fat from the rind. The more complete removal of fat allows more of the rind to be hydrolyzed by the acid, and thus allows a higher yield of gelatin product. As a result, the present method provides a novel and non-obvious method for producing gelatin which is not taught or suggested by Haack.

Moreover, the present method provides unexpected advantages and benefits not suggested by Haack. Using the present method, higher yields with a more uniform product are now possible. Haack is completely silent with regard to its gelatin yield or uniformity/quality of gelatin obtained.

Based on the foregoing, Applicant respectfully submits that Haack fails to anticipate or make obvious the claimed invention. Therefore, Applicant respectfully request that the rejections to claims 1-5 under 35 U.S.C. § 102(b) and § 103(a) be withdrawn.

In view of the foregoing, Applicant respectfully submits that the present application is in condition for allowance.

END REMARKS